

ADELSHEIM



*Rosé*

2008 Willamette Valley Pinot noir

A.C. 13.3% BY VOL.

# ROSÉ PINOT NOIR Willamette Valley 2008

“This delicious wine offers aromas of fresh strawberries and citrus blossom. The aromas follow through on a zesty, well textured palate that offers great intensity and persistence. Though a perfect summer beverage on its own, this Rosé will pair with all manner of that season’s meals, from bouillabaisse and grilled shrimp, to goat cheese, ham and poultry entrees.”

Dave Paige, Winemaker

## WINE BACKGROUND

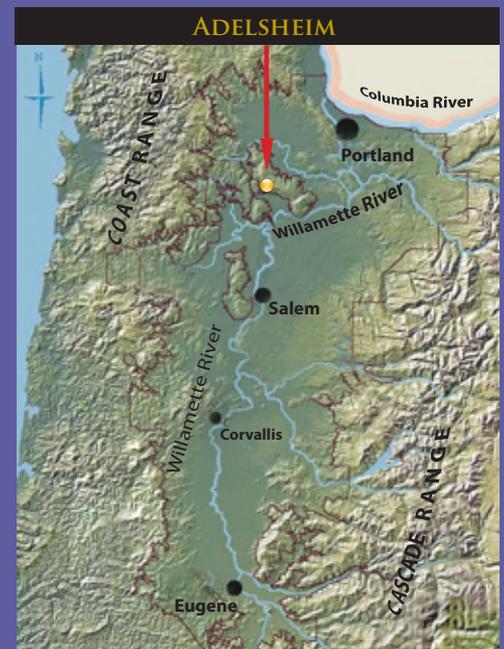
- Our co-owners Lynn and Jack Locker broached the subject of producing a dry rosé from Pinot noir back in the spring of 2005, and we jumped at the chance to showcase our wine sensibility in a new tint.
- We welcomed the intellectual challenge of creating a wine that was neither white (crisp, clean and refreshing) nor red (round, full and savory) - we wanted a wine that had elements of both but was its own wine, and was recognizably “Oregon”.

## GROWING SEASON

- The 2008 growing season began slowly with a cooler than normal spring for the months of March and April. Buds began to open around April 26th giving the growing season a bit of a delayed start.
- Temperatures picked up considerably in May and helped the vines catch up by accelerating shoot growth, but heat accumulation fell short of producing an early June bloom. The favorable conditions surrounding bloom near the end of June continued to influence fruit development well into August. Veraison became apparent in mid August followed by gorgeous ripening conditions in September.
- Hand picking began the last week of September and continued well into October, allowing the fruit to fully ripen and bask in what could be called a text book Indian summer for Oregon. Our harvest of Pinot noir grapes began on September 29th, and ended on October 18th.

## WINEMAKING

- The fruit for the cuvée that makes up this wine came from four vineyards in the Willamette Valley.
- The juice was obtained through a mix of *saignée*, which is a portion of juice bleed off from a fermenter of Pinot noir immediately after being filled with destemmed grapes; in this case, the juice receives very little skin contact, yielding very light-colored juice, and, with other batches, removing juice as much as 24 hours later to gain richer flavors and more color.
- This Rosé was fermented with a variety of cultured yeasts to bring forth a range of flavor possibilities.
- A slow, cool fermentation helps retain the primary fruit esters. For enhanced textural richness, 20% of the wine was fermented in older, neutral French oak barrels.
- The wine was bottled on March 19, 2009.



Composition: 100% Pinot noir  
Alcohol: 13.3% by vol  
pH: 3.41  
RS: dry (0.2%)  
Production: 521 cases (750 ml)

